

Egg Idiyappam Recipe

Ingredients:

Eggs – 4
Idiyappam Batter – 2 cups (or you can use Instant Idiyappams)
Coconut – 1/2 cup, grated
Green Chillies – 2
Ginger – 1/2 inch piece
Garlic – 5 cloves
Onions – 2, chopped
Tomato – 1, chopped
Saunf – 1/2 tsp
Mustard Seeds – 1/4 tsp
Turmeric Powder – 1/4 tsp
Curry Leaves – a bunch
Coriander Leaves – a bunch
Salt as per taste
Oil – 2 tsp



Method:

- ❖ If you are not using the readymade idiyappams, then prepare idiyappams in the idiyappam maker and keep aside.
- ❖ If you are using the instant idiyappams, then steam cook them for a minute and reserve.
- ❖ Combine and grind together the coconut, green chillies, ginger, garlic and saunf.
- ❖ Heat oil in a pan.
- ❖ Fry the curry leaves and mustard seeds for 30 seconds.
- ❖ Saute the onions until golden.
- ❖ Add the tomatoes, turmeric powder and salt.
- ❖ Stir to mix well.
- ❖ Add the ground paste and fry until the raw smell disappears.
- ❖ Add the prepared idiyappams and stir until well combined.
- ❖ Break the eggs into the pan and stir until the eggs are cooked.
- ❖ Garnish with coriander leaves.
- ❖ Serve hot, at once.